

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO - DISHWASH	22	2	No	THE FAR RIGHT NOZZLE ON THE FINAL RINSE WAS CLOGGED. Purchase spare rinse arms complete, and change monthly and acid clean. Improve inspection procedure by Operators.
2	LIDO - GLASSWASH	22	2	No	THE FINAL RINSE PRESSURE WAS TOO HIGH, STEAM WAS COMING OUT OF THE FINAL RINSE NOZZLES. Final Rinse pressure adjusted, within operating range, gauge checked and Operator instructed.
3	LIDO - POTWASH	22	2	No	THE TEMPERATURE GAUGES ON THE POTWASH MACHINE WERE NOT WORKING PROPERLY. Source better quality gauges, and instruct Operator to make frequent checks, reporting if out of range.
4	LIDO - OMELET STATION	33	0	No	LOOSE SEALANT WAS NOTED AROUND THE GRILL WITHIN THIS AREA. Remove old sealant and renew.
5	LIDO - GALLEY	20	0	No	LOOSE SEALANT WAS NOTED ON THE FOOD CONTACT AREA OF THE MEAT SLICER. As per Julia Chervoni's instruction, only hard sealant to be used and then only if the gap is > 1/32 inch.
6	LIDO - GALLEY	21	1	No	THE INTERIOR SPACES OF THE LANG SALAMANDER WERE NOT EASILY CLEANABLE. Ship to instigate planned maintenance schedule of electrical isolation, front panel removal for Hotel Staff to clean, Head Office to be advised of this comment.
7	LIDO - GALLEY	27	1	No	THE INTERIOR SPACES OF THE LANG SALAMANDER AROUND THE SHELF REPOSITIONING LEVER WERE SOILED WITH A GREASE RESIDUE. Improve cleaning procedures.
8	LIDO - SOUP STATION	33	0	No	THE SCUPPERS LOCATED IN THE SOUP AREA WERE NOT EASILY CLEANABLE DUE RUST AND PEELING PAINT. Staff Captain arranging more frequent painting routine and inspection.
9	LIDO - SOUP STATION	37	0	No	THERE WAS A HEAVY CONDENSATE BUILD-UP IN THE HOOD AREA ABOVE THE SOUP KETTLES. Staff re-instructed on the need to continuously monitor the steam output, keep leads closed and wipe excess moisture from extraction hood.
10	POOL AND SPAS	*	0	No	THE CURRENT CONVERSION CHART ONLY ADDRESSES A PH VALUE OF 7.4. THERE WERE TIMES WHEN THE PH VALUE OF THE POOLS AND SPAS WERE NOT 7.4. THERE SHOULD BE A CONVERSION CHART THAT ADDRESSES PH VALUES BETWEEN 7.2 AND 7.8. Conversion charts made for range 7 to 8 pH and installed.
11	ICE CREAM BAR	21	1	No	THERE WAS LOOSE SEALANT NOTED ALONG THE COUNTER NEXT TO THE DUMP SINK. Old sealant to be removed and new applied.
12	RIVERA BAR	21	1	No	THE DECORATIVE FACE ON THE BAR DRAWERS WERE LOOSE MAKING THEM DIFFICULT TO CLEAN. To be repaired.

13	ATRIUM BAR	08	0	No
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THERE SHOULD BE A VENTED BACKFLOW PREVENTER INSTALLED ON THE CARBONATION UNIT.

Additional backflow preventor fitted on Carbonator unit.

14	GARDE MANGER DECK 5	20	0	No
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SOFT SEALANT WAS NOTED ON THE BACK PLATE, FOOD CONTACT SURFACE, OF THE SLICER. THIS SEALANT WAS LOOSE.

As per Item 5.

15	GARDE MANGER-DECK 5	20	0	No
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REFRIGERATION UNIT 50203 WAS POSTED OUT OF ORDER. THIS WAS SAID TO BE DUE TO A BROKEN GLASS DOOR.

Glass unit replaced, same day, replacement was halted when Inspection was taking place. Glass broke previous evening.

16	GARDE MANGER DECK 5	24	3	Yes
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THE FINAL RINSE WATER TEMPERATURE AT THE WAREWASH UNIT WAS LESS THAN 160°F. THE UNIT THERMOMETER NOTED 101°F. THIS UNIT WAS NOT IN ACTIVE USE AT THE TIME.

Unit was repaired during inspection, temperatures fully checked by Technical Staff and returned to service.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
17	POTWASH-DECK 5	22	2	No	THE THERMOMETER FOR THE FINAL RINSE COMPARTMENT NOTED 200°F WHILE THE ACTUAL TEMPERATURE WAS TESTED AT 148.8°F. THIS STATION WAS NOT IN ACTIVE USE AT THE TIME. Improved thermometers to be purchased, and Operator to carryout comparison checks on regular basis.
18	POTWASH-DECK 5	22	2	No	THE DATA PLATE INFORMATION WAS DIFFICULT TO READ. As per Inspectors advise, information to be copied into 'Trafolite signs' for ease of reading and comparison by Operator. Operator training to be carried-out.
19	SOUP STATION-DECK 5	21	1	No	PEELING CHROME FINISH WAS NOTED ON THE METAL PARTS OF THE TILT PAN LIDS. Parts to be renewed, and originals re-chromed and re-cycled.
20	SOUP STATION-DECK 5	27	1	No	THE SIDES OF THE TILT PANS AROUND THE PIVOT POINTS WERE SOILED WITH FOOD RESIDUE. All cleaning carried out. Routine cleaning established and crew re-instructed.
21	BAKERY-DECK 5	20	2	No	THE BELT ON THE SITTORIVA DOUGH ROLLER WAS MADE OF FELT MAKING IT DIFFICULT TO CLEAN. Makers to be contacted for 'plastic' material belts.
22	BAKERY-DECK 5	27	1	No	THE NON-FOOD CONTACT SURFACES OF THE SLICER WERE SOILED WITH FOOD RESIDUE. All cleaning carried out. Routine cleaning established and crew re-instructed
23	BAKERY-DECK 5	21	1	No	THE SHIELD PROFILE ON THE BREAD SLICER WAS SPLIT LEAVING SHARP SURFACES. New shield to be purchased, temporary repair to be made.
24	CLEANING LOCKER-ROOM	31	0	Yes	A BOTTLE OF ACID, RUST REMOVER, WAS INADEQUATELY LABELED. Bottle removed. Staff re-instructed that all chemical containers must have original labels.
25	CREW GALLEY	19	0	No	A DETERGENT DISPENSER WAS MOUNTED OVER THE PREPARATION SINK NEAR THE CLEANING LOCKER. THIS UNIT SHOULD BE MOVED TO THE BULKHEAD BETWEEN THE LOCKER AND THE HANDWASH SINK. Removed immediately.
26	CREW MESS	21	1	No	THE PIPE INSULATION UNDER THE HOT LINE WAS DAMAGED MAKING IT DIFFICULT TO CLEAN. Pipe insulation renewed.
27	CREW MESS	33	0	No	THE BOTTOM CORNERS OF THE SOILED TROLLEY CABINETS WERE SOILED. SMALL HOLES WERE NOTED IN THE BOTTOMS OF THE CABINETS. Holes in base filled. Cleaning routine improved.
28	HOTEL STORES	21	1	No	THE SHELVING UNITS IN THIS ROOM WERE DIFFICULT TO CLEAN DUE TO GAPS AND SEAMS. New shelfe units to be purchased as soon as possible. Old unit removed from Hotel area.
29	HOTEL STORES	27	1	No	THE SHELVING UNITS IN THIS ROOM WERE SOILED.

See Item 28.

Cleaning routine improved.

30	CREW SOILED DROP OFF	33	0	No
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GAPS WERE NOTED ALONG THE BULKHEAD UNDER THE SOILED DISHWARE PASS THROUGH ON THE CORRIDOR SIDE.

Emergency fluorescent exit strip to be renewed, improved securing and carefully sealed.

31	CREW DISHWASH	30	0	No
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"WASH HANDS OFTEN" SIGNS WERE NOT POSTED AT THE HANDWASH SINKS.

Staff Captain to obtain signs, to be fitted at every hand wash sink.

32	CREW DISHWASH	34	0	No
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A LEAK WAS NOTED AT THE BUCKET FILL FAUCET NEAR THE ENTRANCE TO THE DISHWASH AREA.

Dripping tap, immediately repaired.

33	CREW DISHWASH	22	2	No
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THE THERMOMETER FOR THE FINAL RINSE CYCLE WAS INOPERABLE.

Replaced during Inspection, Operator was using hand thermometer to monitor temperature.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
34	CREW DISHWASH	37	0	No	
A LEAK WAS NOTED IN THE DECKHEAD NEAR THE HATCH.					
Leak investigated and pipe repaired, prior to ships departure.					
35	CREW BAR	30	0	No	
A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.					
See Item 31.					
36	HOT LINE-DECK 6	21	1	No	
SEVERAL OF THE GRILL DRIP PANS WERE DAMAGED LEAVING A GAP THAT WAS DIFFICULT TO CLEAN.					
New drip plans to be fabricated, improved design.					
37	GARDE MANGER-DECK 6	16	0	Yes	
THE HAM AND CHEESE SANWICHES WERE TESTED AT 44°F IN THE PASS THROUGH REFRIGERATOR.					
Sandwiches prepared at 10:am to be served at 12 noon. Time log to be maintained.					
38	HOT LINE-DECK 6	27	1	No	
THE GRILL DRIP PANS WERE SOILED ALONG THE GAPS.					
See Item 36.					
39	MAIN GALLEY-DECK 6	30	0	No	
A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK ADJACENT TO THE WALK-IN BLAST CHILLER.					
See Item 31.					
40	MAIN GALLEY-DECK 6	37	0	No	
A LEAK WAS NOTED IN THE COOKING HOOD BETWEEN THE SALAMANDER UNITS.					
Leak immediately repaired, prior to ships departure.					
41	MAIN GALLEY-DECK 6	31	0	Yes	
A HANDFULL OF DISINFECTANT TABLET, D4 TABS, WERE STORED IN PAPER TOWELS AND PLASTIC WRAP IN A DRAWER UNDER THE MICROWAVE					
A Formal Warning issued to the operator in this area. All staff re-instructed.					
42	MAIN GALLEY-DECK 6	20	2	No	
THE PLASTIC FAN SHIELD FOR THE MICROWAVE WAS DAMAGED AND LOOSE.					
Repaired before ships departure.					
43	SOUP STATION-DECK 6	33	0	No	
CORROSION WAS NOTED IN THE DECK SINKS IN FRONT OF THE SOUP KETTLES.					
As per Item 8, Staff Captain to arrange regular inspection/painting routine.					
44	COFFEE PANTRY-DECK 6	26	0	Yes	
A SOILED BLENDER PITCHER WAS NOTED IN A CLEANING LOCKER THAT WAS CONVERTED TO A NEUTRAL LOCKER.					
Staff re-instructed in the correct cleaning procedure for blenders.					
45	PASTRY-DECK 6	20	2	No	
THE MARBLE TABLE HAD THREE CRACKS. THIS WAS NOTED DURING THE LAST INSPECTION.					
Head Office approval already requested, to replace marble with 10mm Stainless Steel top, sealed underneath.					
45	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPMS / VSP AS AN EMAIL MESSAGE ATTACHMENT.

PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: DAWN PRINCESS - CAS - [11/20/2002] .

46 **POTWASH-DECK 6**

23

0

No

DETERGENT WAS NOT USED IN THE WASH COMPARTMENT OF THE SINK. THE DETERGENT DISPENSER WAS EMPTY AND THE WORKER DID NOT HAVE THE KEY TO OPEN THE UNIT FOR REFILLING. A SMALL POT WITH SOAPY WATER WAS BEING USED TO CLEAN EQUIPMENT.

All operators in the pot area have been reinstructed on the correct procedure. Keys have been provided.

47 **POTWASH-DECK 6**

24

3

Yes

THE FINAL RINSE TEMPERATURE AT THE SINK WAS TESTED AT 158°F. ALL EQUIPMENT WAS SAID TO ALSO PASS THROUGH THE POTWASH MACHINE. THE FINAL RINSE AT THE POTWASH MACHINE WAS LESS THAN 150°F.

Purchase improved thermometer, Operator to carryout comparison checks and report errors.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
48	POTWASH-DECK 6	22	2	No	GREASE WAS NOTED FLOATING ON TOP OF THE FINAL RINSE COMPARTMENT WATER. Operators re-instructed on correct procedures
49	POTWASH-DECK 6	22	2	No	THE TEMPERATURE AND PRESSURE GAUGES AT THE POTWASH MACHINE WERE NOT WORKING. THE FINAL RINSE THERMOMETER AT THE POTWASH SINK WAS INACCURATE BY MORE THAN 10°F. Better quality gauges to be sourced and fitted, improved labeling, and Operator trained in use of gauges.
50	POTWASH-DECK 6	22	2	No	THE WASH TEMPERATURE AT THE POTWASH MACHINE WAS LESS THAN 140°F WHILE THE MANUFACTURER RECOMMENDS A MINIMUM OF 150°F. Immediately corrected, during Inspection.
51	FOOD SERVICE GENERAL-DECK 6	38	0	No	SEVERAL CLEANING LOCKERS HAVE BEEN CONVERTED TO NEUTRAL LOCKERS. THERE WERE NO MOPS NOTED DURING THE INSPECTION. WHEN ASKED WHERE THE MOPS WERE STORED THE INSPECTOR WAS DIRECTED TO FIRE STATION 37. MOPS, BROOMS, AND MOP HEADS WERE NOTED IN THIS LOCATION. THIS LOCATION WAS NOT FINISHED AS A CLEANING LOCKER NOR WAS IT LABELED AS A CLEANING LOCKER. All cleaning lockers are now used for the correct purpose. All operators re-instructed.
52	PROVISIONS	20	0	No	THE CHEESE GRATER WAS NOT ROUTINELY DISASSEMBLED FOR CLEANING. THE USE OF TOOLS IS REQUIRED TO CLEAN THIS ITEM. THIS ITEM WAS NOT NSF APPROVED OR EQUIVALENT. THE FOOD CONTACT SURFACES OF THIS UNIT WERE DIFFICULT TO CLEAN. With the help of the Engineering Department, a routine has been established for the grater to be dismantled after every use for cleaning.
53	PROVISIONS	26	0	Yes	THE FOOD CONTACT SURFACES OF THE CHEESE GRATER WERE ENCRUSTED WITH FOOD RESIDUE AROUND THE DRUM HOLDER. THIS WAS NOTED AFTER THE UNIT WAS DISASSEMBLED. With the help of the Engineering Department, a routine has been established for the grater to be dismantled after every use for cleaning
54	PROVISIONS	27	1	No	THE NON-FOOD CONTACT SURFACES OF THE CHEESE GRATER WERE HEAVILY ENCRUSTED WITH CHEESE RESIDUE. THIS WAS NOTED AFTER THE UNIT WAS DISASSEMBLED. With the help of the Engineering Department, a routine has been established for the grater to be dismantled after every use for cleaning
55	FOOD SERVICE GENERAL	15	0	Yes	A COPY OF THE VARIANCE FOR "ALASKA FISHING" WAS NOT AVAILABLE. A BRIEF DESCRIPTION OF THE PROCESSING PROCEDURES WAS PROVIDED HOWEVER THIS PROCEDURE WAS NOT A HACCP PLAN AND DID NOT DETAIL ALL CRITICAL CONTROL POINTS AND CRITICAL LIMITS. To be sent to the ship from head office.
56	FOOD SERVICE GENERAL	26	0	Yes	AN ADEQUATE CLEANING PROCEDURE WAS NOT BEING FOLLOWED FOR THE MILK FROTHING NOZZLES ON THE COFFEE MACHINES AS SEVERAL OF THE NOZZLES WERE NOTED TO BE SOILED. A correct cleaning procedure has been established and staff re-instructed.
57	FOOD SERVICE GENERAL	24	3	Yes	THE "NEW" D4 TABS USED ON FOOD CONTACT SURFACES WAS LABELED AS A DISINFECTANT AND NOT A SANITIZER. THIS PRODUCT CALLED FOR MIXING ONE TABLET WITH 5 LITERS OF WATER. THE CONTAINER DID NOT SPECIFY HOW MANY PARTS PER MILLION OF FREE CHLORINE THIS RESULTED IN. FROM THE TEST STRIPS IT APPEARED THAT THE RESULTING RESIDUAL WAS IN EXCESS OF 200 PPM. THE VESSEL ALSO HAD D4 TABS THAT WERE LABELED AS A SANITIZER. THIS PRODUCT CALLED FOR MIXING ONE TABLET WITH 1 LITER OF WATER. THE INSTRUCTIONS ALSO STATED THAT THIS SOLUTION SHOULD BE RINSED WITH WATER AND THE FOOD CONTACT SURFACE ALLOWED TO AIR DRY. A CONTACT TIME FOR THE SOLUTION WAS NOT NOTED ON THE BOTTLE. THE RESULTING SOLUTION APPEARED TO BE IN EXCESS OF 200 PPM. WHEN AN ADDITIONAL 7 LITERS WERE ADDED THE RESULTING SOLUTION WAS AROUND 50 PPM. THE ACTIVE INGREDIENT FOR THE SANITIZER WAS NOTED TO BE SODIUM DICHLOORISOCYANURATE. Due to supplier out of stock on normal supply, we were provided by wrong concentrated tablets. Supplier to supply proper tablets to the ship.